

SWANSON

VINEYARDS

2007 MERLOT

VINTAGE:

The 2007 growing season in Oakville was marked by relatively unusual conditions: sub-freezing temperatures in January, and only 60% of normal rainfall. A warm spring meant the major events for our Merlot vines - budbreak, bloom and set – occurred early. A major advantage for us in 2007 was the nature of our clay-loam soils, which naturally meter moisture to our Merlot vines over a long growing season. Since crop levels were lower than average, we devoted more time to fine-tuning the leaf canopy than thinning the crop. A cool summer slowed the progression of ripening to a more normal pace. Both clusters and berries were smaller than usual, leading to a significant degree of concentration in our Merlot wines from the 2007 vintage. All fruit was harvested in the cool morning hours during the month of September.

VINEYARDS:

Almost all of the fruit for Swanson Merlot are grown at two vineyards: our Oakville Cross Road Estate vineyard, located mid-Valley, and the Schmidt Ranch, adjacent to the Mayacamas Mountains on the western side of the Valley. The Merlot was sourced primarily from the Oakville Cross Road Estate, while the Cabernet Sauvignon came from the Schmidt Ranch vineyard.

WINEMAKER NOTES:

The 2007 Swanson Oakville Merlot is a very tightly-focused ode to the wines of the Right Bank of Bordeaux. The nose offers mocha and black cherry. Firm, sweet, silky tannins give away the fact that this wine is from Oakville. Raspberry, black cherry and red licorice contribute to the complex flavors. Should age very nicely through at least 2015.

ORIGIN:

Primarily Oakville Cross Road Estate and Schmidt Ranch

COMPOSITION:

Merlot 80%
Cabernet Sauvignon 20%

HARVEST:

September 5th - October 1st

BRIX at HARVEST: 24.9
average

ALCOHOL: 14.8%

WINEMAKING:

Cold soak, extended maceration
20 months in 50% American and
50% French oak (40% new)

BOTTLING:

April 2009

RELEASE DATE:

February 2011

